



Italian Inspired

Colourful, flavourful and delicious



Catering

From canapés, plated meals, feasting platters, BBQ's and Hog Roasts , Paellas and more our team of fantastic chefs will treat your guests to some fantastic tasting food.

Drinks & Bar

Fully licensed and serving a great mix of drinks to your guests. Our trained staff can run your bar to keep everyone from getting thirsty. We can take card payments handle all the glassware. We can use your venues bar or set up our own.

Wait staff and Service

We've got a great team of well presented and polite staff who will bring food to your tables, top up empty glasses, and help clear tables.

Evening Food

We're happy to stick around for the whole day cooking up delicious food for you and your guests. From snacks to platters to BBQ's or Paellas. We're happy to help keep everyone from getting hungry.

Starters

Melted mozzarella with Parma ham crostini

Roasted aubergine and sundried tomato sourdough

Italian meatballs with ricotta

Cream cheese and cherry tomato tart

Salami with artichoke and olive skewers

calamari with garlic aioli

Mushroom Arancini

Mains

Bread crumbed and pan-fried fresh chicken breast, with rich homemade tomato and basil sauce with smoked bacon, served with crispy sage and parmesan

Homemade stuffed pasta with smoked bacon and mushrooms, served with cream, brandy sauce, and garlic forcaccia breads

Pulled beef in a deep red wine ragu sauce mixed with fresh tagliatelle, finished with fresh parsley, olive oil, and black pepper

Baked aubergine parmigiana, fresh parmesan topped with fresh rocket salad

Pene served with cherry tomatoes, chilli, roasted red pepper, and Italian sausage

Fillet steak with brandy sauce, baked mushrooms with goat's cheese, roasted cherry tomatoes

Side Salads

Rocket and roasted vegetables

Caprice salad

Dressed tomatoes and balsamic glaze

Desserts

Classic Tiramisu

Pistachio cake with vanilla ice cream

Poached pears with toasted almonds

Frangipane tart with black cherry and white chocolate

Panna cotta with strawberry compote

Classic cheese cake





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